

# PRAIRIE GRASS

C A F E

FRIDAY, APRIL 12TH

CURBSIDE PICK UP 4:00PM-7:00PM

All takeout orders are subject to an 18% taxable service fee

## SPECIALS

<b>Mushroom Soup</b> .....	<b>Pint 10/Quart 20</b>
<b>Crispy Veggie Rolls</b> Cabbage, Carrot, Fresno Pepper, Mushroom, Charred Broccolini, Sweet & Spicy Dipping Sauce.	<b>13</b>
<b>Burrata Pugliese Salad</b> Arugula, Basil, Poached Pear in Red Wine Syrup, Pine Nuts, Balsamic Reduction, Crostini .....	<b>15</b>
<b>Parmesan-Herb-Breadcrumb-Crusted Rhode Island Flounder</b> Sautéed Potatoes, Sautéed Spinach with Almonds, Lemon Butter Sauce .....	<b>34</b>
<b>All-Natural Prime Filet of Beef (6 oz)</b> Cheesy Potato Latke, Red Wine-Shallot-Herb Sauce .....	<b>48</b>
<b>All-Natural Prime New York Strip Steak (12 oz)</b> Red Wine Sauce & Shallot-Herb Butter.....	<b>51</b>
<b>Prime Bone-In Ribeye (18 oz)</b> Red Wine Sauce & Shallot-Herb Butter.....	<b>65</b>
<b>All-Natural Prime Flat Iron Steak (10 oz)</b> Red Wine Sauce & Shallot-Herb Butter .....	<b>40</b>
<b>All-Natural Prime Filet of Beef (8 oz)</b> Red Wine Sauce & Shallot-Herb Butter.....	<b>52</b>
<b>Parmesan Truffle Fries</b> .....	<b>10</b>
<b>Guinness Cake</b> Baileys Icing .....	<b>12</b>
<b>Vegan Raspberry Ice Cream</b> made by Pretty Cool Ice Cream with Homemade Berry Sauce, Rhubarb Compote .....	<b>12</b>

## APPETIZERS & SALADS

<b>Crispy Brussels Sprouts</b> Local Bacon, Parmesan, Basil Remoulade.....	<b>16</b>
<b>Baked Feta Cheese</b> Spicy Banana Peppers, Tomatoes, Bread.....	<b>14</b>
<b>Crispy Rolls of Shrimp "Spring Roll Style"</b> Spicy Dipping Sauce .....	<b>13</b>
<b>Caesar Salad</b> Romaine, Homemade Caesar Dressing, Croutons, Shaved Parmesan.....	<b>15</b>
Add Tomato \$2 Add Cucumber \$2 Add Avocado \$3 Add Anchovies \$1	
<b>Beef Salad</b> Citrus-Marinaded Beets, Toasted Hazelnuts, Citrus, Goat Cheese .....	<b>14</b>
<b>Creamy Sexy Blue Cheese Wedge Salad</b> Blue Cheese Dressing, Crumbled Blue Cheese, Black Mission Fig Jam.....	<b>16</b>
<b>Steakhouse Wedge Salad</b> Tomato, Red Onion, Hard Boiled Farmers Egg Wedges, Crispy Local Bacon, Homemade Thousand Island Dressing.....	<b>18</b>

## FISH & VEGETARIAN

<b>PGC Fish &amp; Chips</b> Crispy Breaded Wild Alaskan Cod, Seasonal Slaw, Potato Wedges, Cocktail & Tartar Sauce .....	<b>26</b>
<b>Honey-Lemon-Mustard Grilled Ora King Salmon</b> Mixed Greens, Salted Almonds, Shaved Spring Vegetables, Honey-Lemon-Mustard Vinaigrette.....	<b>39</b>
<b>Lake Superior Whitefish</b> Sautéed Broccoli, Mashed Yukon Gold Potatoes, Butter Sauce .....	<b>29</b>
<b>Pistachio-Breadcrumb-Crusted Wild Alaskan Halibut</b> Sautéed Asparagus, Radishes, Pea Shoots, Pistachio-Pesto Butter Sauce .....	<b>42</b>
<b>Wild Rice-Mushroom Veggie Burger</b> Fresh Spinach, Tomato, Avocado, Grilled Jalapeño, Basil Remoulade.....	<b>20</b>

## CHICKEN & BEEF

<b>Crispy Boneless Half Chicken</b> Wild Rice with Grapes & Pecans, Asparagus; Chicken Sauce* .....	<b>29.5</b>
<b>Chicken Cutlets</b> Mashed Yukon Gold Potatoes, Roasted Carrots, Lemon-Caper Butter Sauce .....	<b>28</b>
<b>Chicago Magazine's #1 Sirloin Burger (10 oz)</b> Mild Amish Blue Cheese Topping, Warm Beefsteak Tomato, Grilled Onions, Crispy Potato Wedges; without a Bun .....	<b>23</b>
Add Bacon \$3 Add Avocado \$3 Add Mushrooms \$4	
<b>Penne Pasta "Cedar River"</b> All-Natural Beef Basil-Tomato-Meat Sauce; Parmesan & Breadcrumb Topping.....	<b>20</b>
<b>Ancho-Marinaded Skirt Steak (8 oz)</b> Sautéed Potatoes & Swiss Chard, Char-Grilled Red Onion.....	<b>37</b>

\*This signature dish requires 30-40 minutes to cook.

## DESSERTS

<b>Warm Chocolate "Muk Muk" Cake</b> Crème Anglaise* .....	<b>12</b>
<b>Warm Chocolate Chip Cookie</b> Vanilla Ice Cream* .....	<b>12</b>
<b>Double Chocolate Cake</b> .....	<b>12</b>
<b>2 Chocolate Chip Cookies</b> .....	<b>6</b>
<b>Alphonso Mango Ice Cream</b> .....	<b>12</b>
<b>Vanilla Ice Cream with Caramel &amp; Chocolate Almonds</b> ..	<b>12</b>
<b>Chocolate Turtles</b> made by ChicAgo Artizen with Three Sisters Garden Pecans.....	<b>12</b>
<b>Chocolate Praline Bar</b> made by ChicAgo Artizen with Three Sisters Garden Pecans.....	<b>12</b>

\*These signature desserts require 20-30 minutes to bake.

## SIDES

<b>Mashed Yukon Gold Potatoes</b> .....	<b>8</b>
<b>French Fries</b> .....	<b>6</b>
<b>Skinny Fries</b> Spicy Aioli .....	<b>8</b>
<b>Char-Grilled Red Onions</b> .....	<b>3</b>
<b>White Beans &amp; Swiss Chard</b> .....	<b>7</b>
<b>Sautéed Broccoli</b> .....	<b>7</b>
<b>Sautéed Spinach</b> .....	<b>7</b>
<b>Roasted Carrots</b> .....	<b>7</b>
<b>Wild Rice with Grapes &amp; Pecans</b> .....	<b>8</b>
<b>Sautéed Mushrooms</b> .....	<b>9</b>

We offer allergy-friendly items, however we are not a gluten, nut, dairy, or shellfish free restaurant and CANNOT ensure that cross contact will never occur.

Gratuity of 20% will be added to all parties of 8 or more.

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, especially the elderly, children under age 4, pregnant women, and anyone with compromised immune systems.

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